

LOUISVILLE METRO HEALTH DEPARTMENT

Initial Set-up for your Temporary Foodservice

A. Set up a **wash, rinse, and sanitizing** container system to properly clean your equipment and utensils. The containers should be at least 2 ½ gallons and labeled.



Wash

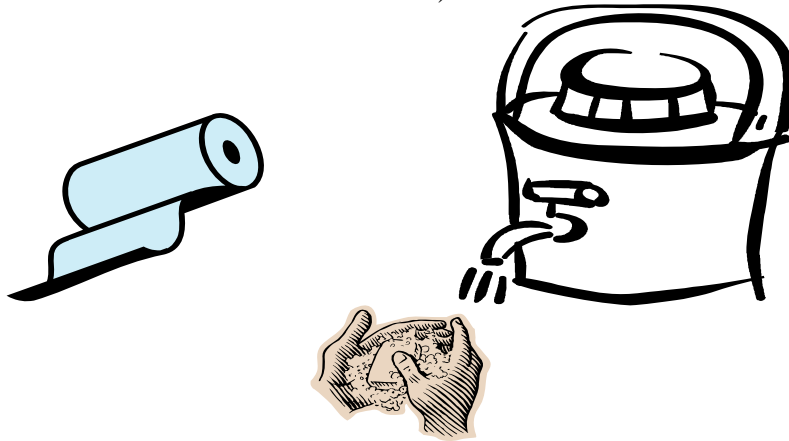


Rinse



Sanitize

B. Designate an area to wash your hands (away from food, paper, and utensils). **Always** provide **soap** and **disposable hand towels**. Water coolers with a spigot are ideal to serve as a hand sink (remember to use a bucket to catch the waste water!).



ITEMS NEEDED:

1. Food Permit must be posted in a prominent location which is visible to the public.
2. Metal stem thermometer to check cold foods (45° F or less) and hot foods (140° F or more). Don't forget to frequently calibrate the thermometers.
3. Bleach or quaternary ammonia for ware washing and wiping cloth storage.
4. Test Strips for the appropriate sanitizer used at your facility. Bleach solutions should be between 50-200ppm. Quaternary ammonia solutions should be between 200-400ppm.
5. Three buckets for your wash, rinse, and sanitize ware washing system.
6. Cooler with a spigot or another bucket for hand washing.
7. Soap and disposable hand towels for your hand washing station.
8. Thermometer in each refrigerated unit (coolers included).
9. Hair restraint for each food handler.

POINTS TO REMEMBER:

1. Food and single service items must be stored 6" off the floor/ground.
2. No drinking or eating in food prep area.
3. Label food and toxic items (such as spray bottles).
4. Do not save leftover potentially hazardous food at the end of the day.
5. Provide screening of food when necessary.